

BEVERAGE MENU

spirits • beer • wine



Iconic cocktails crafted in the highest form, made from carefully-selected, fresh and exceptional ingredients.

TMP'S G&T (209 cal) 9.95 GF

The Botanist Gin | Liber & Co Premium Tonic | Club Soda | Lime

AUTHENTIC MAI TAI (254 cal) 9.95 GF

Appleton Estate Reserve Rum | Cointreau | Lime | Orgeat Syrup

FRESHLY-PICKED MARGARITA

(326 cal) 10.95 GF
Avion Silver Tequila | Solerno Blood Orange | Cointreau | Agave Nectar | Lime, Lemon, Orange and Grapefruit Juices

THE MELTING POT MULE

(235 cal) 9.95 GF
Absolut Vodka | Domaine De Canton Ginger Liqueur | Fresh Mint | Lime | Ginger Beer

Melting Pot Mule Mug 14.95

OLD FASHIONED:

CLASSIC (175 cal) 9.95 GF
Jim Beam | Brown Sugar Cube | Bitters | Orange Peel | Filthy Cherry

MODERN (195 cal) 10.95 GF
Knob Creek Rye Whiskey | Brown Sugar Cube | 18.21 Earl Grey Bitters | Orange Peel | Filthy Cherry



The Melting Pot
a Southern Restaurant

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

craft & other beer

Blue Moon (USA) (168 cal) 5.00

Bud, Light (USA) (110 cal) 4.50

Budweiser (USA) (145 cal) 4.50

Coors, Light (USA) (102 cal) 4.50

Corona (Mexico) (148 cal) 4.95

Dos Equis, Ambar (Monterrey, Mexico) (146 cal) 4.95

Dos Equis, Lager (Monterrey, Mexico) (131 cal) 4.95

Guinness, Stout (Ireland) 15oz (155 cal) 5.95

Michelob Ultra (USA) (95 cal) 4.50

Miller Lite (USA) (96 cal) 4.50

O'doul's, N/A (USA) (65 cal) 3.95

Redbridge, Sorghum, Lager (USA) (133 cal) 4.95 GF

Sam Adams (USA) (175 cal) 4.95

Stella Artois (Belgium) (154 cal) 6.00



drink local

Deep Ellum, Dallas Blonde, Session, Ale (Dallas, TX) (167 cal) 5.00

Deep Ellum, Easy Peasy, IPA (Dallas, TX) (216 cal) 5.00

Lakewood, Temptress, Imperial Milk Stout (Garland, TX) (302 cal) 10.95

Shiner, Bock (Shiner, TX) (153 cal) 5.00

Ask your server about our rotating craft beer selections.

local favorites

AUSTIN CITY LEMONADE (205 cal) 9.95 GF
Deep Eddy Lemon Vodka | Domaine de Canton Ginger Liqueur | Fresh Lemon Juice | Simple Syrup | Fresh Raspberries

BANANA NUT BREAD MARTINI

(228 cal) 10.95 GF
Three Olives Cake Vodka | Captain Morgan Spiced Rum | Banana Liqueur | Sweet Cream | Amaretto

BLOOD ORANGE MARGARITA

(264 cal) 8.95 GF
Avion Silver Tequila | Blood Orange Liqueur | Orange Juice | Sweet & Sour

CLASSIC SAZERAC (208 cal) 11.95 GF

Bulleit Rye | Perchaud's Bitters | Simple Syrup | Absinthe-Coated Glass

CUCUMBER MARTINI (146 cal) 8.95 GF

Effen Cucumber Vodka | Lemon Juice | Simple Syrup | Fresh Mint | Fresh Cucumber Garnish

FIERY FIESTA (171 cal) 9.95 GF

Tanteo Jalapeño Tequila | Agave Nectar | Fresh Lime Juice

GUMMY BEAR MARTINI (224 cal) 9.75 GF

Stoli Razberi Vodka | Midori | Peach Schnapps | Orange and Pineapple Juices | Blue Curaçao | Gummy Bears

MAKER'S MANHATTAN (233 cal) 10.95 GF
Maker's Mark Bourbon | Sweet Vermouth | Bitters | Cherry

RASPBERRY LIMONCELLO® MARTINI

(162 cal) 9.95 GF
Grey Goose Vodka | Limoncello | Wild Raspberry Syrup | Cranberry Juice | Sweet & Sour

SAILOR'S PUNCH (246 cal) 9.00 GF

Sailor Jerry Spiced Rum | Orange and Pineapple Juices | Sweet & Sour | Cherries

SHARK BITE (478 cal) 9.95 GF

Malibu Coconut Rum | Blue Curaçao | Orange and Pineapple Juices | Muddled Strawberries | Pineapple Wedge and Gummy Shark Garnish

THE BEE'S TEA WITH A BUZZ (313 cal) 9.95 GF

New Amsterdam Peach Vodka | Orange Juice | Runny Honey | Lavender Syrup | Iced Tea | Lemon, Lavender and Orange Peel Garnish

TIPSY TURTLE (281 cal) 12.00 GF

151, Myers's Dark, Captain Morgan Spiced and Malibu Rums | Banana Liqueur | Orange and Pineapple Juices | Grenadine

WINTER SPICE MARTINI (183 cal) 9.95 GF

Stoli Vanil Vodka | Kahlúa | Baileys Irish Cream | Gingerbread Liqueur

specialty spirits

BUFFALO TRACE BOURBON (80 cal) 8.00

KNOB CREEK RYE WHISKEY (90 cal) 12.00

APPLETON RUM 12 YEAR (69 cal) 7.00

AVIÓN SILVER TEQUILA (70 cal) 11.00

BRUICHLADDICH DRY GIN BOTANIST
(82 cal) 10.00

HENDRICK'S GIN (73 cal) 9.00

**Calories are for 1oz pours.*

classic tmp cocktails



Love Martini

LOVE MARTINI (188 cal) 9.00 **GF**
Malibu Rum | Peach Schnapps |
Cranberry Juice | Fresh Strawberries

YIN & YANG MARTINI
(361 cal) 10.95 **GF**
Godiva White Chocolate Liqueur |
Svedka Vanil Vodka | Ice Cream |
Chocolate Fondue Shavings

LEMON BERRY MOJITO
(157 cal) 9.00 **GF**
Bacardi Limon | Wildberry Purée |
Mint Leaves | Lime | Club Soda

WHISKEY THISTLE (217 cal) 9.75 **GF**
Jameson Irish Whiskey | White
Peach | Raspberries | Lemon | Sprite



Yin & Yang Martini

spirit-free

THE BEE'S TEA (204 cal) 5.00
Orange Juice | Honey | Lemon | Lavender Syrup |
Iced Tea

WATERMELON COOLER (91 cal) 5.00
Cucumber | Watermelon | White Cranberry Juice |
Lime | Sprite

PRINCESS ELIXIR (228 cal) 5.00
Pineapple Juice | Strawberry Purée | Lemonade |
Whipped Cream and Sprinkles Garnish

SHARK NIBBLE (322 cal) 5.00
Pineapple | Orange Juice | Coconut Purée | Blue
Raspberry | Muddled Strawberries | Pineapple and
Gummy Shark Garnish

Please inform your server if you are gluten-free when ordering. This menu and the information on it is provided by The Melting Pot, in cooperation with the Gluten Intolerance Group (GIG), as a service to our guests. The Melting Pot and GIG assume no responsibility for its use and the information which has not been verified by The Melting Pot. Guests are encouraged, to their own satisfaction, to consider this information in light of their individual requirements and needs. Updated 11/2019. Before placing your order, please inform your server if a person in your party has a food allergy. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.

wine

sparkling: 5oz 109 - 123 cal | 8oz 196 - 196 cal | bottle 138 - 630 cal
white: 5oz 109 - 127 cal | 8oz 175 - 203 cal | bottle 488 - 645 cal

	5oz	8oz	Btl
SPARKLING			
Banfi, Brachetto d'Acqui, "Rosa Regale", ITA			45
Luccio, Moscato d'Asti, ITA	7	9	27
LaMarca, Prosecco, ITA, 187ml			13
Michelle, Brut, WA			30
Segura Viudas, Brut, Cava, ESP	9		29
SWEET WHITE + BLUSH			
Beringer, White Zinfandel, CA	7	9	26
Landon, White, Sweet, "Yellow Rose"			30
Schmitt Söhne, Spätlese, "P. M.", Mosel, DEU	8	10	30
Kung Fu Girl, Riesling, Dry, WA	7	9	27
CHARDONNAY			
Luna di Luna, Pinot Grigio/Chardonnay, Venetie, ITA			30
Two Acres, Chardonnay, Malibu Coast, CA	9	11	32
KJ, Chardonnay, "Vintner's Reserve", CA	12	14	40
Souverain, Chardonnay, CA	8	10	30
OTHER WHITES + ROSÉ			
Maso Canali, Pinot Grigio, Trentino, ITA	8	10	30
Mezzacorona, Pinot Grigio, Trentino, ITA	7	9	28
Crossings, Sauvignon Blanc, Awatere, NZL			30
Rodney Strong, Sauvignon Blanc, "Charlotte's Home", N. Sonoma, CA			30
Starborough, Sauvignon Blanc, Marlborough, NZL	8	10	30

red: 5oz 121 - 127 cal | 8oz 194 - 203 cal | bottle 600 - 690 cal

	5oz	8oz	Btl
OTHER WHITES + ROSÉ (Cont)			
Ferrari-Carano, Fumé Blanc, Sonoma, CA			45
Ste. Michelle, Rosé, WA	8	10	30
CABERNET SAUVIGNON			
Concannon, Cabernet, Paso Robles, CA	9	11	34
14 Hands, Cabernet, WA	9	11	34
Louis Martini, Cabernet, Napa, CA			42
J. Lohr, Cabernet, "Seven Oaks", Paso Robles, CA			36
PINOT NOIR + MERLOT			
Crossings, Pinot Noir, Awatere, NZL			33
Meiomi, Pinot Noir, CA	13	15	42
BV Coastal Estates, Merlot, CA			25
The Monterey, Pinot Noir, Monterey, CA	9	11	35
Greystone, Merlot, CA	9	11	35
Decoy by Duckhorn, Merlot, Sonoma, CA	12	14	40
OTHER REDS			
Banfi, Chianti, ITA			25
Montecillo, Rioja, Crianza, ESP			26
Mazzei, Toscana, "Poggio Badiola", ITA			31
Zen of Zin, Zinfandel, CA			29
Two Acres, Grenache, Malibu Coast, CA	8	10	30
Portillo, Malbec, Uco, ARG	9	11	35
19 Crimes, Red, SE AUS	8	10	30
The Prisoner, Napa, CA			87

sangria

SUNSHINE SANGRIA (212 cal) 9.50 **GF**
Malibu Coconut Rum |
Chambord Raspberry Liqueur |
Luccio Sparkling Moscato |
Muddled Strawberries | Orange
and Lemon Juice

TMP'S GRAND SANGRIA
(209 cal) 9.95 **GF**
14 Hands Cabernet | Skyy
Blood Orange Vodka |
Cointreau | Fresh
Juices | Cinnamon



wine flights

four 3oz pours

CLASSIC FLIGHT (284 cal) 17.00 **GF**
Cheese Fondue | Mezzacorona, Pinot Grigio
Salad | Kung Fu Girl, Riesling
Entrée Fondue | The Monterey, Pinot Noir
Chocolate Fondue | Decoy by Duckhorn, Merlot

ADDISON DALLAS FLIGHT
(298 cal) 16.50 **GF**
Cheese Fondue | Two Acres, Grenache
Salad | Two Acres, Chardonnay
Entrée Fondue | 14 Hands, Cabernet
Chocolate Fondue | Greystone, Merlot

